

D'CACTUS REZEPT VUN DER WOCH



NACHOS
À LA
MEXICANA
AVEC



NACHOS A LA MEXICANA

PREPARATION TIME: 20 MIN.

LEVEL OF DIFFICULTY: EASY

INGREDIENTS FOR 4 PEOPLE

- 1 tin ALNATURA organic chopped tomatoes
- 250 g tortilla chips
- 250 g fresh mushrooms
- 150 g grated Cheddar cheese
- ½ onion
- 1 tablespoon olive oil
- Fresh basil
- Black pepper
- Pinch of salt

INSTRUCTIONS:

Heat the olive oil in a frying pan. Chop the onion and fry for 3 minutes. Slice the mushrooms and cook them with the onions over a medium heat for at least 5 minutes.

Blend the chopped tomatoes with the basil leaves and then pour this tomato sauce into the frying pan and then stir in the onion and mushroom mixture.

Season with salt and black pepper.

Preheat the grill to 250 °C.

Sprinkle the grated Cheddar over the sauce and melt under the grill for 3 minutes.

Serve with the tortilla chips and a sour cream dip.